



Retail Food Establishment Inspection Report

Floyd County Health Department
Telephone: 812-948-4726

X10600

Based on an inspection this day, the item(s) noted below identify violations of 410 IAC 7-24, Indiana Retail Food Establishment Sanitation Requirements. The time limit for correction of each violation is specified in the narrative portion of this report.

Establishment Name Frisch's	Telephone Number 812 948 1972	Date of Inspection (mm/dd/yr) 10/3/2019	PERMIT # 19-114
Establishment Address (number and street, city, state, zip code) 804 Hausfeldt Ln. New Albany, IN 47150	513 961 2060		
Owner Frisch's Restaurants	Purpose: <u>Routine</u>	Follow-up YES	Release Date TODAY
Owner's Address 2800 Gilbert Ave Cincinnati, OH 45206	2. Follow-up	Summary of Violations: C 11 NC 11 R <u>X</u>	
Person in Charge Logan Nicoulin	3. Complaint		
Responsible Person's E-mail peggy.james@Frischs.com	4. Pre-Operational	Menu Type (See back of page)	
Certified Food Manager Logan Nicoulin (10/10/22)	5. Temporary	1 2 3 X 4 5	
	6. HACCP		
	7. Other (list)		

• CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"

• VIOLATION(S) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE BELOW AS "R"

Section#	C/NC	R	Narrative	To Be Corrected By
118	C		Observed lack of food safety knowledge or concern -Entire staff must have complete food safety training led by CFM -Staff will initial and date roster upon completion of training	2 weeks
136	C		Observed cell phone being handled and stored on prep line	Retrain staff
173	C		Observed prep line cook grab raw ground beef and then onions from condiment station/finishing station	Retrain staff
187	C		Measured condiment/finishing station ingredients to be 56°F Measured salad bar ingredients in cold wells at 50°F -PIC/CFM elected to pull items from buffet	Corrected Removed
204	C		Observed abandoned hairnet on prep area	Retrain staff
295	C		Observed clean plates to be sitting in dirty water at prep line	Re-clean/repair
303	C		Observed plates and glasses to be dirty/soiled but presented for customer service	Retrain staff
345	C		Observed server hand sink being used as a dump sink	Retrain staff
344	C		Observed prep line hand sink to be blocked with dishes	Retrain staff
439	C		Observed damp sanitizer rag stored on clean bowls for service	Retrain staff
415	C		Observed Flies/grats throughout store (Must treat with CPO)	2 weeks

Received by (name and title printed):

LOGAN NICOLIN

Inspected by (name and title printed):

A.J. Ingram (EHS)

Received by (signature):

Inspected by (signature):

cc:

cc:

cc:

(RGM) Peggy James 513-543-8731















